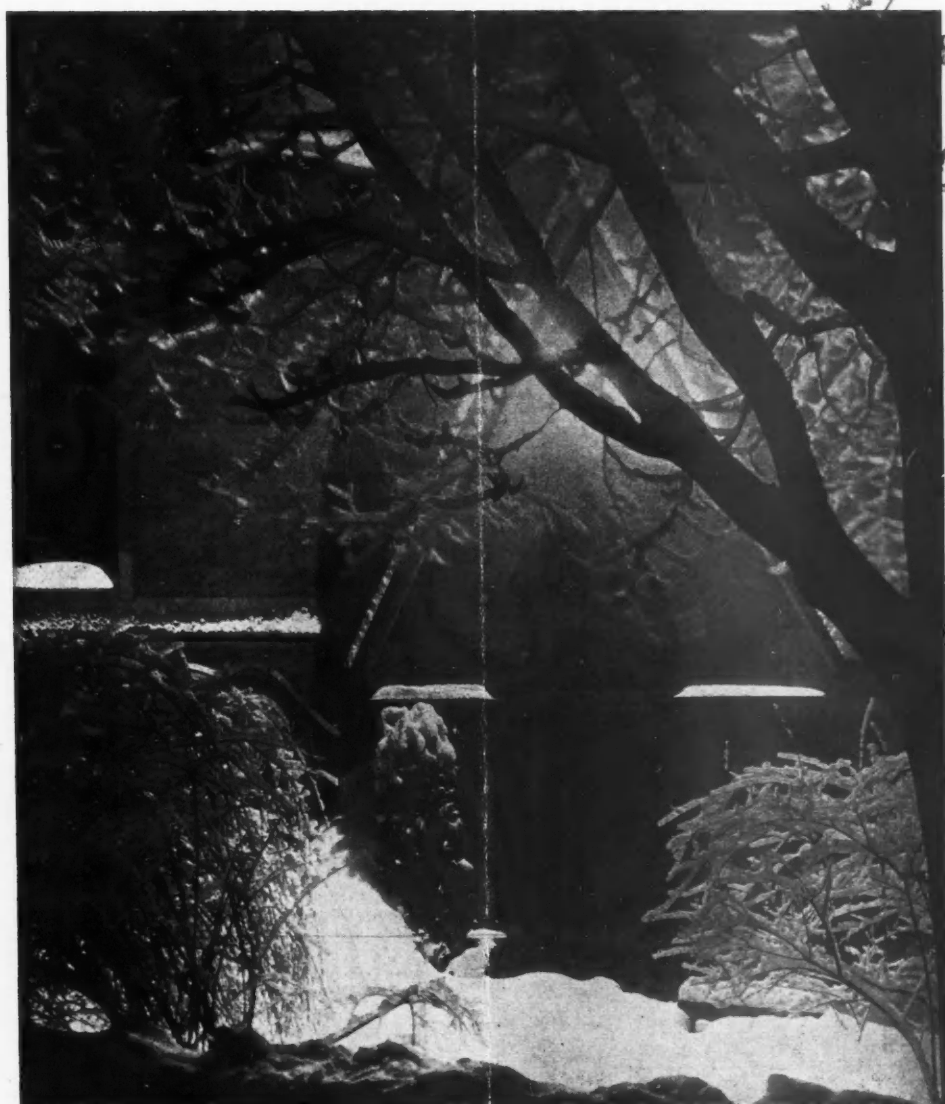


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The Cornell Countryman



Volume XLI

MARCH, 1944

Number 5

★ WARTIME STRATEGY ON THE FARM ★



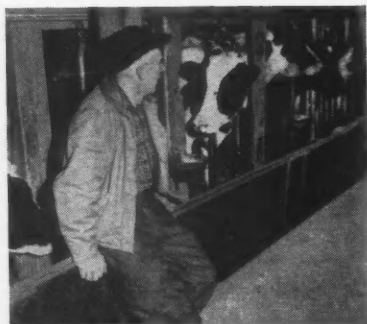
"If I didn't have electricity, I'd sell the herd!"

That's Clyde Schneeman of Pontiac, Illinois, talking.

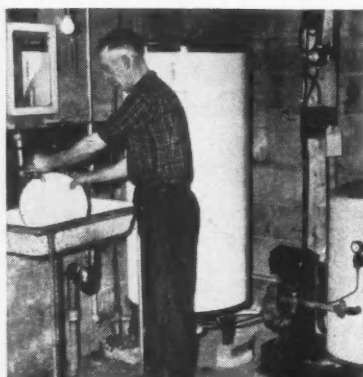
About eight years ago, young Don Schneeman—an ardent 4-H'er—persuaded his dad to stock his 240-acre farm with pure-bred Holsteins.

Since then, milk production has improved consistently . . . because of the fine herd of Holstein milkers . . . and because of the *ever-expanding use of electricity about the farm.*

But let Clyde and Don Schneeman tell you about how electricity helps them *save labor, cut production costs, and increase profits* on their dairy farm!



"**WE INSTALLED DRINKING FOUNTAINS** about a year ago," says Clyde Schneeman. "Since then our average annual butter fat production has jumped from 430 to 475 pounds per cow—for a *total profit increase of about \$375.00 a year.* The 7 automatic fountains cost only \$50.00 installed, and the cost of electricity is only a few pennies a day!"



"**WE JUST COULDN'T GET ALONG** without our automatic electric water heater. It keeps the milking machine and utensils clean and sanitary. We use electricity in a lot of other ways, too . . . for elevating corn, for electric fencing, in our farm workshop, and so forth. *If I couldn't have electricity, I'd sell the herd!*"



"**WHEN WE MILKED BY HAND,**" says Don Schneeman, "it took dad and me an hour and 15 minutes, twice a day, to milk our herd of 17 Holsteins. Now, with our electric milker, my brother Deb and I can do the job in 35 minutes . . . in the morning and evening. This milker saves each of us *1 hour and 20 minutes a day* for other important work."



"**HERE'S MY KID BROTHER DEB,** milking Princess, one of our prize Holsteins. Usually, I do the milking and Deb strips the cows and keeps the records. By wider use of electricity and careful breeding, we increased our 1942 butter fat production about 17 pounds more per cow over 1941. This meant \$125.00 more in profits in a single year."

Whenever you see the WESTINGHOUSE nameplate on electric farm motors, farm equipment and household appliances, you can always be sure of sturdy construction . . . economical operation . . . long, trouble-free life. *Westinghouse is the name that means everything in electricity.*

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- | | |
|---------------------------------------|---|
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| <input type="checkbox"/> Crops | <input type="checkbox"/> Clothing |
| <input type="checkbox"/> Improvement | <input type="checkbox"/> Poultry |
| <input type="checkbox"/> Beef Cattle | <input type="checkbox"/> Rural Electrification |
| | <input type="checkbox"/> Truck Gardening |
| | <input type="checkbox"/> Sheep |
| | <input type="checkbox"/> Handicraft |
| | <input type="checkbox"/> Home Swine |

Name

Address



The Cornell Countryman

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Associated

Incorporated 1914

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RENEWAL OF FAITH

Dance on, O snowflakes
Aimlessly tumbling from heaven,
Whirl me around, O wind
Blow as hard as you can
There are two feet of snow on the ground
And overhead a sunless sky,
But all this does not mean a thing,
And I'll tell you why,
It's spring.

Spring is here
With a message of hope for all,
The trees feel it, bowing
Before the wind and snapping back
With twice their usual vim,
And I feel it, swinging along

In a freshened stride, smiling
From a heart filled with joy.
O wonderful spring
Harbinger of a new day,
Strengthened of my heart,
I pray you

Hasten your coming in that land
Where men are dying
And nations are asking why,
Where the cause of freedom is wavering
And the flame of faith burning low,
Go to them, show them too
That after the darkest winter
There always comes a spring.

—The Editor

H. E. BABCOCK

"Cooking and Freezing" is the feature on farm freezers written for us by Mr. Babcock, who has personally experimented with a freezer on his own farm, Sunnyside. As founder of G.L.F., as Chairman of the Board of Trustees of Cornell University, and as former Chairman of the Emergency Food Commission of New York State, the author has long been associated with food production and processing.

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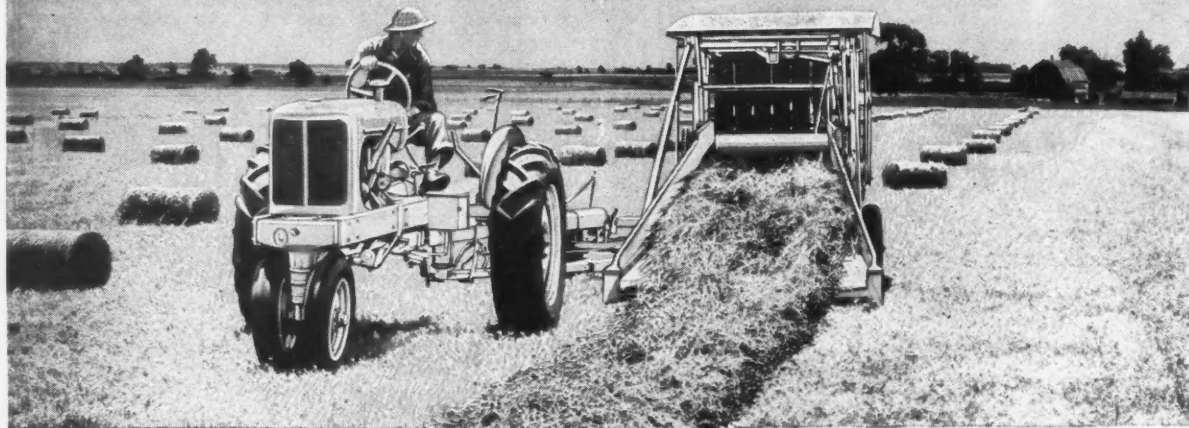
GIFTS
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146 E. State St.

Ithaca, N. Y.

When the Boys come home, there will be

A ONE-MAN HAY HARVEST



When their task for Uncle Sam is finished, our soldier sons, as well as those who are now producing food for victory, will have an opportunity to operate their own farms with the best equipment modern design can offer.

A machine to help give them that chance has rewarded our search at Allis-Chalmers for a better system of making hay. It is ready and will be in production when war conditions permit—a new field baler that makes possible for the first time a *one-man* hay harvest without a pitchfork.

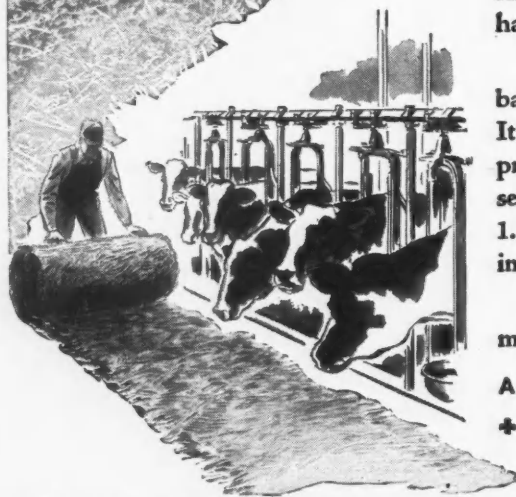
One man sitting on the tractor seat, master of his own hay crop! Rich protein and carotene formerly leached by the rain and bleached by the sun can be safe in the bale the hour hay is cured.

This machine forms a new type of weather-resistant *rolled* bale which will be handled mechanically from field to haymow. It is wrapped with ordinary twine, with the leaves sealed inside, protected from the elements by the bale's outer layer which serves as a "raincoat". It may be fed any of three simple ways: 1. Unrolled like a carpet 2. Sliced open lengthwise 3. Placed in feed rack whole, with twine removed.

Men who believe progress is yet young are planning equipment like this for even better living on the farm.

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ALLIS-CHALMERS ***ONE-MAN*** **BALER**

Cornell Countryman

A Journal of Country Life - Plant, Animal, Human

Vol. XLI

Ithaca, New York, March, 1944

Number 5

Freeze Your Food

Nancy K. Masterman*

FREEZING food to preserve it is not new—the Eskimos have been doing it for centuries—but for wide use in this country, much more study and experimentation is needed. At Cornell, a study of the preservation of foods by freezing has been under way since October, 1942.

This project is a good example of cooperation between the various departments of the University, involving the aid of the School of Nutrition, the College of Engineering, the College of Home Economics, the New York State Agricultural Experiment Station at Geneva, and, at times, the College of Agriculture. The study is partly supported by the Consolidated Edison Company of New York, and is under the direction of a committee consisting of Dr. L. A. Maynard, chairman, Dean Sarah G. Blanding, Dr. C. E. F. Guterman, Dr. A. G. Heinicke, and Dr. F. H. Rhodes.

Equipment for the freezing preservation of food received the first attention of the study. Dr. Rhodes of the School of Chemical Engineering has directed engineering tests of home freezing units supplied for that purpose by manufacturers interested in cooperating in the research. Simultaneous with the engineering studies, the place of the home freezer in the family economy has had the attention of the College of Home Economics. Miss Helen Canon of the Department of Economics of the Household and Household Management has directed this phase of the research in which the writer has been actively engaged. Users of home freezer units have been contacted to learn what use has been made of cabinets, what the home problems connected with their use have been, and how the user has met the problems.

THAT home freezing as a method of food preservation is here to stay is a certainty. The enthusiasm of the users for this method is unbounded. They report that freezing takes about half as much time as does canning and it is a lot more fun. The interest that men take in freezing is amazing when one considers that they are usually conspicuous by their absence

when canning is the job in hand. This has been explained by one homemaker who says it is because of their regard for fine food; freezing satisfies that demand for superior quality in flavor, color and texture. Besides, it is aligned with a fascinating piece of equipment. Fresh fruits and vegetables from the garden find their way to the table via the home freezer with their freshness unimpaired by months of storage. Freezing has a slight tenderizing effect upon meat, but more than that, meat need no longer be eaten merely to save it.

Users have discovered novel uses for their cabinets. In addition to the usual variety of meats, fruits, vegetables, eggs, butter, cheese, and ice cream, many other foods are stored in the zero cabinet. Frozen cooked foods are increasingly popular—home-baked bread, rolls, pies, cakes and cookies, baked beans, and concentrated soup. Juice from the bushel of oranges Cousin John sent up from Florida rubs elbows, or rather corners, with the venison and pheasants from the memorable hunting expedition. One ceases to be surprised at the contents of the home freezer—even the refreshments for a postponed party were frozen to await a more favorable day. And as "Rym" Berry has said, with more truth than poetry, a missing fountain pen or lost mitten is apt to be found in bottom of the box, if the bottom is ever reached.

Because of their high initial cost the number of home freezers in use has been limited, but millions of persons over the country have been enjoying frozen food and have been preserving their own homegrown meat, fruits and vegetables in the community freezer locker plant. The locker industry started from scratch in 1934. In January, 1943 there were 4,738 plants operating in the United States, serving at least one and one-half million patrons. Plants are being added just as fast as materials are allotted by the WPB for their erection.

LOCKER plant development in New York State is in its infancy. In 1938, 9 plants in New York had locker

facilities. This number had increased to 38 in the spring of 1943. In December, 1943, 65 plants were operating. Most locker patrons are just as enthusiastic about their frozen food as are the users of home freezing equipment. The plant has brought better living to the farm. Town patrons take pride in their Victory Garden produce and their back-yard chickens now stored in the community locker. Though a family has less storage space and it is not as accessible as the box in the home basement, the services rendered by the locker plant and the quality of the frozen food more than offset inconveniences involved in getting the products to and from the plant. Though the war-time food picture is a distorted one and has given a tremendous impetus to all forms of food preservation, it does not appear likely that farmers will want to go back to the old methods of home slaughtering, hanging and canning of meat. It is a chore they are glad to be well rid of. The skilled butcher at the plant saves them not only hours of time and labor but a great deal of waste of the meat itself through his efficient tools and cutting methods. The ability of the plant to dispose of the inedible portions of the carcass economically puts an end to the waste that is inherent in home slaughtering and processing. Few patrons are like the mountaineer who said to the Home Demonstration Agent trying to interest him in a locker, "Wal, I don't take no stock in them things. If the Lord had intended us to have strawberries in January, he would have fixed it that way."

Lacking the crystal ball that would reveal the future with all its splendor of new equipment and change, a new Cornell Committee on Frozen Food Locker Plants and Home Freezing Units, begun July 1943 for investigation, is doing its best to solve the problems of the present. No timelier subject for research was ever granted a committee.

*Research Associate School of Nutrition and College of Home Economics.

Campus Countryman

New ROTC Uniforms

Plans for new uniform to replace the present grey uniforms of the Cornell ROTC have been approved by University and Military authorities, but there will probably be no immediate change because of contract difficulties.

The new outfit will be more economical to the students selected for Advanced ROTC study since they will be able to use part of the basic uniform for the officer uniform. The new uniforms will have "pink" officers' trousers, khaki shirt with the Cornell shield on the left patch pocket, a black belt, black tie to be worn outside the shirt rather than tucked in as in the old uniforms, and a khaki "overseas" cap with red and white piping. The basic ROTC students will have a three circle torch insignia backed by blue felt and will be worn on the left collar and on the left side of the cap. Advanced students will have red patches and will substitute a metal Cornell shield for the torch on the cap.

The summer uniform is similar except that khaki trousers will be worn. Black or tan shoes to be purchased by the student will complete the outfit; however, tan shoes are preferred since they are a part of the officers' uniform.

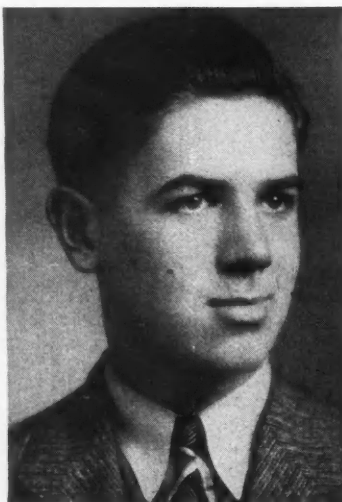
These new uniforms were recently modeled for President Day.

Cornell Grange Installs Officers

The Cornell University Grange recently held an installation service at which the following officers were installed:

Master—Frank Wiley
Secretary and treasurer—Doris Wynn
Overseer—Germaine Seelye
Steward—Roland Randall
Assistant Steward—Jack Stiles
Gatekeeper—Duey Weale
Chaplain—Helen Wiley
Lecturer—Hollis Hatfield
Lady Assistant Steward—Zelda Mullen
and Executive Committee—Prof. Charles Taylor

At the next regular meeting, the Grange will confer the first and second degrees for the new members.



Edmund Kaegelin

Another livestock man, Ed Kaegelin, is a senior at Cornell, majoring in extension in animal husbandry. This is a logical profession for him since he was brought up on a livestock farm of 500 acres on Grand Island, New York, on the Niagara River. He has put his Cornell knowledge to practical use on their farm during summer vacations, having had nine years of 4-H Club work, and raising purebred Percheron horses for his project. Reports are that he raised a fine lot of horses. The climax of his 4-H work is his being president of the 4-H and Extension Club at Cornell this year.

Ed has maintained a good scholarship average in the four year course, being elected to Ho-nun-de-kah, senior honorary society. Besides being a member of Alpha Gamma Rho, he has been active in the Round Up Club and the Cornell Young Cooperators, both animal husbandry organizations.

Other activities are president of the Two-year Agriculture Club and chairman of the Lutheran Student Council. He has also earned a part of his expenses at Cornell, one of his jobs being an assistant in the animal husbandry department.

Ed says that he hates to leave in June, but, since he is going into either 4-H or Farm Bureau work, he is so anxious to start that, in one way, June can not come fast enough.

Phi Kappa Phi Elects '44-'45 Members

Phi Kappa Phi, national honorary scholastic society, has announced the election of members and officers for the year 1944-1945. The new officers are president, Prof. Marion Pfund, College of Home Economics; vice-president, Prof. Howard B. Adelman, Department of Histology; secretary-treasurer, Asst. Prof. I. C. Gunsalus, Department of Bacteriology; journal correspondent, Asst. Prof. Charlotte Young, College of Home Economics.

The undergraduates chosen from the College of Agriculture are: John P. Beardsley, Gertrude I. Huntington, Lloyd A. Putnam, James H. Starr, and Helen M. Wright; College of Architecture; Edwin R. Kramer.

Those chosen from the College of Arts and Sciences are: Martha E. Ashcroft, Anne Bishop, Richard E. Colby, John F. Cushman, Guinevere G. Griest, Robert L. Dow, Madaleine L. King, Marylee Myers, Peter F. Oliva, Jenette Pelletier, Nancy M. Peters, David Simon, Hubert L. Thomas and William Work.

Those elected from the College of Engineering are: Chemical Engineering; George B. DeLaMater, Lawrence Himmel, Wallace H. Toole; Civil Engineering; Adrien A. Duncan, Richard G. Milhan; Electrical Engineering; Ralph Bolgiano Jr., Nicholas J. Markason, Robert S. Rochlin; Mechanical Engineering; Frederick B. Allen, George W. Bishop, Julian D. Cole, Gaston R. Desnoyers, Robert H. Garnezy, Leonard Goland, Franklin K. Moore, James S. Panosian, John T. Parrett, Raymond A. Van Sweringen.

The new members from the College of Home Economics are: Betty J. Bockstedt, Lorraine A. Bode, Suzanne R. Coffin, Marcia R. Colby, Mildred J. Copeland, Laurel R. DuBois, Ruth E. Franklin, Rebecca A. Harrison, Marcia R. Hutchins, Barbara J. Whitmore, and Harriet I. Wilhelm. From the Department of Hotel Administration, John D. Lesure and Mary R. Wright; Law School, Edward M. Smallwood; Veterinary College, John Bentineck-Smith and Richard K. McEvoy.

**Countryman
Opens Spring
Competition
March 6**

Cooking and Freezing

by H. E. Babcock

ONE of the memories of my boyhood days in Otsego County is a neighbor's woodshed in which there stood a cabinet of shelves with a screen door in front. In this cabinet in January and in February there would be dozens of apple and mince pies frozen solid.

I never thought much about this phenomenon in those days, though I still can remember how delicious Mrs. Miller's hot mince pies used to taste after a rabbit hunt. Nor in those days did I think much about the fact that even when my school lunch froze solid on the way to school it still proved pretty good eating when thawed out behind the big stove in the district schoolroom.

Those days, you see, were before I became interested in the freezing and storage of farm foods as a contribution to farming as a way of life. Now, I look on the simple process of freezing, harnessed and controlled, as a means of raising the farm standard of living and particularly the value and quality of the food served on the farm table, which is unparalleled in the experience of our North American civilization.

I like to think of the farm freezer as simply a stove in reverse. A cook stove for cooking food is accepted as a **must** in every home. Not even in these ultra-modern times do a boy and girl think of setting up house-keeping without a means of applying heat to food to cook and bake it. All a freezer does is to take heat out of the food to freeze and preserve it.

The Farm Freezer

OUR own experience with frozen foods at Sunnysables is based on several years' use of a so-called farm freezer. A farm freezer is a box or cabinet powered with a compressor large enough to maintain at least a zero temperature in the box even when considerable quantities of food at temperatures well above freezing are placed in it.

When such foods are put in the freezer the automatic controls of the box put the compressor to work circulating the fluid through coils in the box. This fluid has the job of maintaining the temperature inside the box at at least zero at all times. In effect, what really takes place is a battle between the warm foods placed in the box which tend to raise the temperature inside it and the compressor powered by electric current which must maintain a zero temperature. **This battle always must be won by the compressor and, generally**

speaking, should be won in the shortest possible time.

During the progress of the battle between the compressor and the warm foods, the frozen foods in the box which have already been reduced to zero really help the compressor out and hasten reducing the temperature of the warm foods through the critical 32° to 28°F. temperature period when they are freezing and giving off a lot of latent heat.

Next to having a freezer sufficiently powered to reduce a fair amount of warm foods to zero and hold them there and, of course, being reasonable about the amount of warm foods put into the box, **the most important considerations in freezing and storing frozen foods is to wrap them properly,** and in the case of vegetables to blanch them. I won't go into the technical subject of blanching here because it is all spelled out in Cornell Bulletin 611.

I do want to dwell for a moment on the wrapping of foods to be frozen, however, because it is here that a great many people get careless. Freezing and holding food at low temperatures tends to dry it out. It is therefore absolutely necessary if the original table quality of foods frozen is to be protected that they be wrapped before freezing in a moisture-vapor-proof material which will protect them from drying out.

In practice we have learned at Sunnysables that once a few simple rules are observed in preparing foods for freezing and in operating the freezing and storage box that the whole process rapidly becomes as routine as cooking, baking and canning, and a lot easier on the operator. This means that throughout the year we can have almost any food raised on the farm available when we want it. It means that bread and rolls and doughnuts—even pies and puddings can be baked weeks and months in advance of when they are used.

Don't Use For Hoarding

NOW, strangely enough, this very economy of abundance, this ability to have strawberries in January and home-killed beefsteak on the 4th of July calls for entirely new practices, in both food-production and food utilization on the farm.

In effect, instead of killing hogs always in the fall it is better that smaller, lighter hogs be killed two or three times a year. Instead of killing just one beef, it is better practice to kill two or three a year and divide them up with the neighbors. In this

way only two or three months' meat supplies need be frozen, and space in the box is kept for freezing and storing other foods.

Most important of all, the strawberries frozen in June should be eaten in July, August, and September as well as in January, February, and March. **In short, properly run, a home freezer is in use every day as a current source of food rather than solely as a means of hoarding it.**

Coming back to the illustration that a food freezer is nothing more or less than a stove in reverse, I would like to make a point which not many people have thought of. It is that, at least so far as farms are concerned, frozen food should be made available to everyone on the place. The farm freezer should be no more a device for the exclusive service of the operator of the farm and his family than it is for the hired man and his family.

The Hired Man's Privileges

AS a matter of fact, frozen food can make an even greater contribution to the families of the hired help especially on Northeastern farms than it can to the farm operators. More than any other device with which I am familiar, the farm quick freezer intelligently used can capitalize the so-called privileges which are a part of most hired men's wages and make them of real value. Furthermore, these capitalized privileges need not cost the farm operator too heavily.

They can be chickens and broilers killed and frozen when the market is low. They can be hogs and lambs and veals raised without direct outlay of cash or much effect on the farm income. They can be wild berries and cultivated fruits and vegetables.

The point I am trying to make is that the farm freezer and storage box for the future is a **must** just as is the cook stove; that frozen foods should be as available to everyone on the farm as cooked foods and that frozen foods will round out a diet and protect the health of the people who use them.

All of the above will of course be at some expense—the investment in the freezer, outlay for current used, expense for packaging materials, labor, and of course the cost of the foods frozen. Five years' experience at Sunnysables, however, has convinced Mrs. Babcock and me that even when all of the above expenses are added up, they simply prove one thing—that freezing like cooking has come to stay on our American farms.

For Help with Your War Garden

ONE thing ahead in agriculture, and one thing alone, is the production of food. So far the elements have been kind; the farmers' industry has been phenomenal. The 1942 crops were more than good; in 1943, in spite of a dishearteningly unfavorable spring, the crops were better than the spring predictions could have foreseen.

No matter what the weather may be in 1944, there will be no lack of effort to keep the food crops up to the highest possible level. One of the best ways, from every point of view, is to have a successful home garden. Every ounce of food raised by, and used in, the home, releases that much food for our forces and allies abroad.

The Colleges of Agriculture and Home Economics are concentrating definitely on home gardens and home stores, to supply the family throughout the year.

All channels of information are being used to help the food campaign. The printed word, by newspapers, bulletins, magazine articles, carries suggestions for skilled and amateur gardeners. The radio, the lecture platform, and the object-lesson, or demonstration, do their parts. The motion picture carries its specific and graphic message.

Bulletins that will help me are the new "Victory Gardening" (631), a complete manual illustrated in color; "Varieties of Vegetables for 1944" (638); "Handbook for Food Production in New York State, 1944" (633), beside many others that tell what the home gardener will want to know about bugs and blights, and all the trials, troubles, and tribulations before the harvest is on the table, or stowed and stored, pickled or preserved, for next winter.

For any help that you may need, write to your own State College. Its staff members are always grateful for the opportunity to be of service. For a list of bulletins send for "E47." Address your request to

**Office of Publication
Roberts Hall
Cornell University
Ithaca, New York**

Hang The Axis

by Al Schwartz '47

AMERICAN farmers are now growing the rope with which to hang the Axis. Hemp, until recently an import from the Orient, is being cultivated on many mid-western farms to combat the shortage of fibers that is facing us due to Japanese territorial acquisitions.

Last year the War Production Board directed that 300,000 acres of hemp be grown in this country for fiber production, in addition to 50,000 acres for seed. The Board provided an agency to sell seed to the farmers, and also furnished harvesters and operators. The agency has set up a consultation service where advice on better methods of growing and harvesting hemp may be obtained free of charge.

Hemp is very well suited to this country and thrives best on land that is suitable for growing corn. The mid-west is the ideal place for this crop, and on land that would yield 50 to 70 bushels of corn to the acre, about 850 pounds of fiber will be an average yield. The fiber comprises about one fifth of the total weight of the plant.

Hemp is planted with a grain drill,

like wheat, and is seeded from three to five pecks to the acre. Although it will grow from six to twelve feet in height, the most desirable height is about eight feet, and it has a thickness comparable to a pencil.

The stalks are cut by a machine which cuts a nine-foot swath and spreads them out evenly on the ground. After being cut, the hemp is left to lie on the ground from two to six weeks, in which time, retting, or partial rotting, takes place, and the fiber is loosened from the woody center by bacterial action.

When the stalks are ready to be picked up, they are bound by a gatherer-binder. This machine picks up the decayed stalks, binds them into bundles, and tosses them out on the side, out of the way of the tractor. Due to the increase of hemp production, this machine is rapidly being improved, and many labor-saving devices have been installed.

When the stalks reach the mills they are put on a conveyor belt and are carried through a temperature of 130°F. which removes the moisture

and leaves them brittle. They are then crushed by a pair of rollers and the fibers are separated from the broken wood. The fiber is put into revolving drums where it is combed and cleaned. Then the fiber is graded and made into rope, twine, marline, ratline, and other cordage.

Though hemp production has greatly increased in the past year, the growing of this crop is not new in the United States. Until the Civil War, hemp grew in abundance, but with the expansion of world trade, the industry greatly diminished. Far Eastern labor was too cheap to compete with, and our production of hemp fell from a peak of 75,000 tons in 1859 to about 1000 tons in 1910. At the time of the last World War, hemp production again increased, but after 1929 it declined to a low of 600 tons a year. Now, once again we have started to increase our production and this time with a larger goal than ever before. We feel confident, however, that our farmers are equal to the task, for they know that each new field of hemp adds another fiber for the noose to put around Hitler's neck.

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Cornell Homemaker

Omicron Nu

Omicron Nu, senior society in Home Economics, announces the election of the following undergraduates from the junior and senior class:

Juniors

Ruth E. Franklin
Marcia R. Hutchins
Jean L. Kresge

Seniors

Betty Jane Bockstedt
Lorraine Ann Bode
Ruth C. Caplan
Suzanne R. Coffin
Marcia R. Colby
M. Jeanne Copeland
Laurel R. DuBois
Jennette A. Froeber
Rebecca A. Harrison
Betsy A. Kandiko
Marie Elizabeth Perry
Maxian A. Stout
Barbara J. Whitmore
Greta E. Wilcox
Harriet I. Wilhelm

W.S.G.A. Revises Constitution

On February 7th the women of the University voted to accept the revised W.S.G.A. Constitution. Under the new Constitution the present W.S.G.A. Council, as it now functions, is abolished. In its place a House of Representatives is set up. The campus is divided into districts and each district sends a representative to the House. The House will now really represent all Cornell women, not just those who participate in activities.

Under the revised system the Executive Committee of W.S.G.A. will sit in the House but without vote. This committee will have a veto power over House decisions which can however, be overridden by a 2/3 vote of the members of the House.

Home Ec Club Elects

At a recent election the following students were elected as Home Economics Club officers for the coming year:

President—Beatrice O'Brien '46
Vice President—Rayma Carter '46
Recording Secy.—Carolyn Usher '46
Corresponding Secy.—Betty Brown '46
Treasurer—Kathryn Foote '46



Barbara Cross Naylor '44

It was Barbie Cross until December 1942 when she and Jim were married. Jim is now Lieutenant James Naylor, United States Army Air Forces. He went into the service soon after their wedding and Barbie returned to school.

Barbie started earning her college expenses at fifteen. With the help of her family she set up a girls camp at her home in Fayetteville. She did all the planning and managing of this group of 10-15 year-olds. The camp was a great success and the experience was invaluable. Barbie has been waiting table for the last three and one half years to earn her way entirely through college.

Barbie was elected Song Leader of the Class of '44 during her freshman year. It was Barbie who lead the singing in the recent mass meetings. She also became a member of the Women's Glee Club and the Presbyterian Church Choir during her first year. Barbie became Treasurer of the Glee Club in her junior year. She has been active on the Vocational Series and Sales Committees of the Home Economics Club. She also was Chairman of the Vocational Series Committee and has been on the Executive Committee of the Club. During her junior year she was V.P. in Risley tower. She was also on the W.S.G.A. Committee of Special Appeals.

Barbie is a member of Delta Delta Delta Sorority. She was elected to Raven and Serpent, junior women's

honorary society, at the end of her sophomore year.

Barbie's favorite pastimes, outside of being with Jim, are wood carving and collecting poetry. She loves sports such as horseback riding, swimming and ice skating. She would like to apply her Family Life background by writing children's books.

Barbie is spending her last term in school at the University of Miami so that she can be with her husband. She will obtain her degree "in absentia" from Cornell.

Barbie is a real Cornellian. Jim went to Syracuse, however, so that it was decided that their sons would go to Syracuse and their daughters would go to Cornell.

Wallflowers No More

Liver, lamb, and cottage cheese, all containing vitamins and minerals essential to good health, topped the list of dinner table "wallflowers" in a recent survey conducted by Mrs. Julia Kiene, manager of the Westinghouse home economics department. Mrs. Kiene and her staff are now busy devising new ways to camouflage the taste and move these items high on the food hit parade. Because liver is so rich in proteins, vitamin A and B₂, iron and niacin, Mrs. Kiene devised a recipe for making beef liver loaf that will fool any liver hater. Diced celery, onions, egg and tomato soup mixed with ground liver make a meat loaf which when topped with strips of bacon, defies identification.

Cottage cheese, a good substitute for meat because of its protein content, is a source of vitamin B₂ important to eyes, skin and hair, and calcium for strong bones and teeth. In order to increase the popularity of cottage cheese, Mrs. Kiene whipped up this tasty sandwich: spread buttered slices of toast with cottage cheese; cut into small pieces and place in a shallow dish; cover with hot tomato sauce before serving.

Spring Competition to Start

On Monday, March 6, at 4 p. m. in the 4th floor Roberts office, the Countryman Board will hold a meeting for all home ec and ag students interested in journalism, for both the editorial and business boards.

For this I am here...

What I produce *fights for freedom* throughout the world . . . and for seven successive years, I, the American Farmer, have set new records in the production of food. This abundance feeds our Armed Forces well and all our civilians adequately, with a substantial quantity left over for our allies and liberated peoples. Thus does food serve as a real weapon of war.

During the last three years I have not had enough new farm machinery. My sons have gone to posts in the armed services, and there has been no one to take his place fully. In 1944 with much of my farm machinery worn considerably, and the labor shortage even more acute, I am called upon to make an even greater contribution, the need for food mounts faster even than does my production.

The more bountiful harvest which I must raise depends mostly upon an adequate supply of modern farm machinery. Much more new machinery has now been promised, and I know it will be ready for the crop year, if materials can be had. But greater production means also that I must work from 12 to 16 hours and even more each day throughout the year. It is a tremendous job but I will do it! It is my share in this war! *For this I am here!*

All of us can help speed eventual victory so that precious freedom will be preserved by producing more, by sharing, by playing square, and by conserving. Let each one recognize his burden of duties and repeat often to himself "*for this I am here!*"



MINNEAPOLIS-MOLINE POWER IMPLEMENT COMPANY

MINNEAPOLIS 1, MINNESOTA, U. S. A.

Former Student Notes

1890

James J. Rice, of Appledale Orchards, is down in Florida. In a recent letter he told us that he was busy playing golf, basking in the Miami sunshine, and soaking up grapefruit and orange juice. Nice work if you can get it!

1907

Harry H. Schutz recently sent five \$25 Alpha Zeta bonds, issued February 1, 1907, as a donation to the fraternity. The bonds, found among his old papers, each bear the signatures of A. R. Mann as Secretary and B. H. Crocheron as President.

1912

Jay Coryell was recently presented a fifteen-year service award by the GLF. At present he is vice-president of the farm service management division of the GLF in Ithaca.

1915

Harold M. Stanley has just been appointed by Governor Dewey to succeed H. E. Babcock as chairman of the New York State Emergency Food Commission. Stanley is also secretary of the New York State Grange, and its representative on the Board of Trustees at Cornell. And these duties are only additions to his main job of farming at Skaneateles!

Andrew Travis is in the feed and lumber business at Canastota, New York, and is chairman of the school board there. He reports that he sees quite a bit of Wayne Crandall '36, vocational agricultural teacher at the school.

1916

Harold E. Irish has been promoted from manager of the Hawthorne Merchandise division of the Western Electric Company in Chicago to distribution manager of the Company's telephone sales division in New York City.

1918

J. Brackin Kirkland, president of the Southern Industrial Institute, Camp Hill, Alabama, certainly has a family of loyal Cornellians! His wife is the former Eleanor M. George '20; his daughter, Julia T., is at present enrolled in the class of '45. William '44, his son, left the University to join the ski troops.

1920

Grace K. Dimelow is a lieutenant in the Women's Reserve in the Fifth Naval District, where she is district director and liaison officer at the Norfolk Naval Base. After graduation from OTS at Smith, College, she was liaison officer for the Women's Reserve in the Third Naval District.

1922

Seymour Vaughan is principal of Hillcrest School at Salisbury, Connecticut.

John R. Fleming has been transferred from the Office of War Information to the Office of Economic Warfare Analysis in Washington, D. C.

1924

Isaac Cohen is director of the Dairy-test Service Laboratory, Long Island.

1925

N. Gardiner Bump is now a captain serving with the AMG overseas. Formerly Bump was director of the Game Bureau in the New York State Conservation Department.

Fannie B. Miller is teaching school in Salem County, New Jersey.

1926

W. S. "Wes" Middaugh, chairman of the Northeast Post-War Planning Committee, is working now with the Bureau of Agricultural Economics.

1927

Harold Cowles is president of Chautauqua County Farm and Home Bureau Association. He is busy, too, working with an outstanding herd of Holstein cattle on a farm in Asheville, New York.

Gerald F. "Gid" Britt is farm manager for Haxton Canning Company. He resigned his position as secretary of the Batavia Production Credit Association.

1929

Lieutenant Commander Walter E. Fleischer is finding his profession an important one in the services of Uncle Sam. He is a battalion surgeon in North Carolina. In civilian life he was a doctor for the Grace Lines out of New York.

Sergeant Bernard Harkness has a job that really changes—the weather! He is stationed with the 23rd Weather Squadron, Army Air Base, Sioux City, Iowa.

1934

Kathryn E. Brown, former dietitian at State Teachers' College, Kutztown, Pa., was appointed a second lieutenant in the Army Medical Corps. She interned in dietetics at Pennsylvania Hospital.

1935

Fred Warren has given up his pleasure-time skiing over the hills of New England and has taken a full-time job of flying over them with the AAF.

1936

John Pluta, now a staff sergeant in the Army Air Corps, is at Kessler Field, Miss., instructing in physical training.

1937

Robert Brooks is back working at the New York State Agricultural Experiment Station in Geneva after living in Rochester.

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Bring them in any time — it is general knowledge that we pay the highest prices and IN CASH! Don't forget that we buy used drawing instruments and drawing supplies too.

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For the Spring term and as usual we have everything that you will require. Bring in your list—we are ready to serve you.

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REASONABLE PRICES

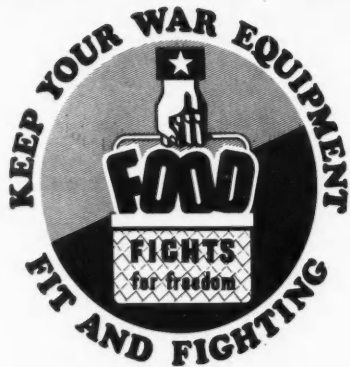
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THE CORNELL CO-OP

Barnes Hall

Ithaca, N. Y.

FOOD PRODUCTION STORAGE CONSUMPTION



The struggle in which our nation is engaged is a War of Resources. Of these, one of the greatest is Food. The task of Food Production falls most heavily upon the shoulders of American farmers. During 1944 record-breaking amounts of food will be called for; the demand may continue for years. Greatly increased tonnages of grain and numbers of live stock must be produced and handled. Farmers must safeguard every factor in this great production problem.

Farm Buildings Must Be Kept in Good Condition

Buildings constitute one of the most important factors in any food production plan, for they must house the crops and live stock which the farmer produces. Safe storage for crops and adequate shelter for poultry, live stock and machinery can be provided *only* by buildings in good repair. Therefore, the maintenance of farm buildings becomes a *necessity*—an *essential* part of the "Food Fights For Freedom" program.

"How To Make GALVANIZED ROOFING Last Longer"

As part of its contribution to the National Food Production Campaign, the Zinc Institute has prepared concise and complete directions for the repair and maintenance of Galvanized Roofing. This booklet will be sent free to every one who wants to know:

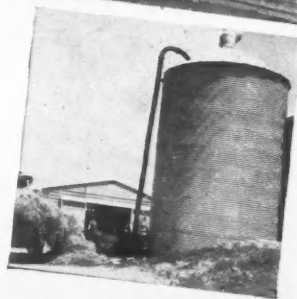
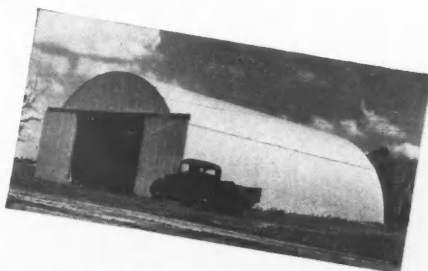
How to Make Roofs Watertight
What Nails Will Stay "Nailed"
The Best Paint for Galvanized Sheets
How to Install Lightning Protection

Galvanized roofing is good roofing; it pays to take care of it. This booklet tells you how to make it give a lifetime of good service. Write for it today.



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**Farm Buildings are War Equipment
...Keep Them Fit and Fighting!**

Former Student Notes

Gilbert Smith has taken over duties as county agent in Yates County. Before this, he was assistant agent for Chenango County.

Sergeant Jesse Dalrymple has been moved from his job as link trainer instructor in the Troop Carrier Command at Grenada, Miss., and has received a promotion.

The "missing in action" news of Second Lieutenant Raymond A. Lull has been changed to "lost in action", confirmed through the International Red Cross. Lull, a bombardier with the Eighth Air Force in England, was commissioned at Big Springs, Texas, last year, and went overseas in August. He had been awarded the Air Medal and the Oak Leaf Cluster.

1939

Jessie Freeman MacDonald resigned her position as Extension Home Management specialist here and has devoted all her time to being a homemaker. She is still in Ithaca.

Ensign John S. Moore, USNR, is stationed at Harvard University. After receiving his commission last July, he spent two months in indoctrination school at Princeton and is now studying to be a communications officer.

Warren Burger is assistant county agricultural agent in Syracuse, New York.

1940

Ruth Remsburg is back at Cornell as an Extension Home Management Specialist. She has just completed work for her Ph.D. in Home Economics, to say nothing of getting a Ph.D. in Plant Science, too! That's what we call going some.

Doris Strong Castor is back home in Seneca Falls after spending some time with her husband Charles in Texas before he sailed.

Carol Ogle is at Iowa State College doing graduate work in Institution Management. She was awarded a fellowship there.

Arthur Durfee was transferred to Norwich on February 1 to take over duties as Chenango county agent. Up to that time he had been county agricultural agent for Yates County.

1941

Donald F. Meister is working for the Cooperative GLF Farm Supplies as an agency service and supply man.

Dorothy M. Brayton is teaching school in Middleburg. She was married last November, and her husband Lieutenant Herbert C. Bettinger, Jr., is supervisor in the armament department at the Yale Technical OCS.



Eloise Clor Turrell

1942

Charlotte Duncan is head of Home Economics at the Delhi School of Agriculture. Her work has brought her in close contact with another Cornellian, Josephine Collins '38, home demonstration agent in that county.

Riley "Wolf" Kirby landed himself a job without even applying for it! Yes, Uncle Sam sought him out and asked him to report for work at Camp Upton on January 8!

Lieutenant George Durkee was awarded his wings on December 4 at Hondo Field, Texas. He is now in Sioux City, Iowa, as a navigator in a Heavy Bombardment Squadron.

Margaret Florea has gone to Beirut, Syria, to work with the Near East Foundation on rehabilitation there.

Ethel Saxton completed work for her Master's degree this fall and has joined the Extension staff in Wisconsin.

Forbes H. Brown can thank his wrestling training at Cornell for his life! Not so long ago at Panama a wounded boa constrictor was loose in the supply room. Most of the other soldiers who saw the reptile fled, but Brown pinned its head to the ground with a broom. Quickly grabbing the snake by the neck so that it could not bite, he thrust it into a box. Brown later decided to etherize and stuff the snake, and almost had his hand crushed when it lunged at him in revenge.

From Iceland to England. That's the way it was with Lieutenant Frank A. Bishop, Jr. Nothing like being able to get around, eh what?

1943

Eloise Clor Turrell is busy these days being both a good homemaker and a 4-H Associate Agent in Genesee County. She says that she and her husband have been remodeling their home and are thrilled with every new improvement. They like the local community and have met many other young married couples like themselves. Recently Eloise has been working on 4-H illustrative material making over clothes, sewing dummies, pocketbooks, caps, mittens, etc. Sounds like a full-time job, but Eloise is the right one to do it!

Bob Broughman made his 10-day furlough a memorable one when he married Margie Knowlton on January 12. The wedding was in Buffalo right after Bob completed his course in "boot camp" at Parris Island.

Girl meets boy; girl goes to house-party with boy; girl marries boy's fraternity brother! We're only kidding you, Jim Blodgett. We wish you and your wife, Lura Hindmarsh, the best of luck and happiness.

Bill Williams was married to Patty Moore on November 27 in Sage Chapel. He was with his wife only a few weeks, however, and was then sent to OCS at Fort Sill, Oklahoma. Even if they are separated, Patty still thinks "marriage is sure wonderful!" How about that, Bill?

Harris Wilcox is in Bergen dividing his time between farming and teaching agriculture. From all reports he's working hard and doing well. But that's what we expected to hear from Harris.

Naomi Rosenhaus is doing her part or defense, cutting cable at Gruman Aircraft. She likes the job but is still planning to return to Cornell and work for her master's degree in animal nutrition.

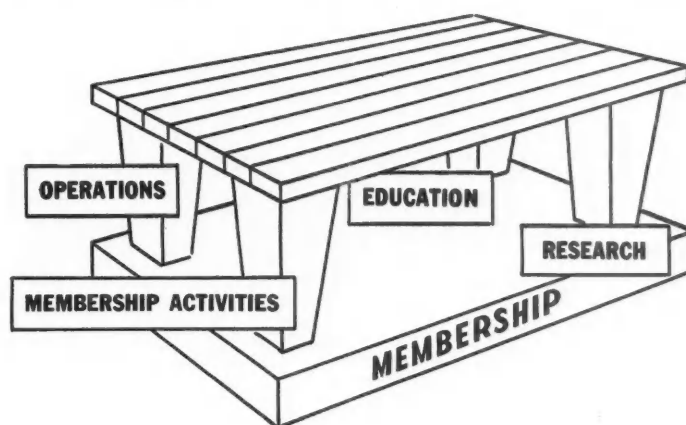
Ethel Baer is now the assistant cafeteria manager at IBM in Endicott.

While Lieutenant Russel H. Bradley, USMRC, is on duty at the Naval Air Station, New Orleans, La., his wife (Sara H. Lockwood '43) is teaching homemaking in Greenport High School.

First Lieutenant John F. Birkenstock is at Fort Sill, Oklahoma, in the Field Artillery. He was married to Jane Gilmore on December 18.

Eileen E. Jones is now Mrs. James G. Lye. Her marriage, however, has not taken her from her work with the Housing Authority in Brooklyn Acres, Cleveland, Ohio.

The G.L.F. Service Platform



BUILDING a sound service platform for members of a cooperative like G.L.F. follows the same principles as building a strong loading platform across which members can get their feed, seed and fertilizer. The platform must be kept level and stable. The foundation must be thick enough, broad enough, and wide enough to give a solid footing. In G.L.F. this foundation is made up of the 180,000 farm families whose support has built G.L.F.

On this sound foundation of membership rise the four legs which support the platform. These four legs are:

1. Operations

Operations is that part of G.L.F. which has to do with the operation of local G.L.F. community services, feed mills and fertilizer plants and the marketing service which picks up eggs at the farm or markets beans, hay and other farm products for members. Only by following sound, efficient business methods can members keep this leg of their cooperative service platform sound and strong.

2. Membership Activities

This leg consists of three parts, all vital to a successful cooperative. The first part is getting information on the cooperative and its commodities and services out to members. The second part is the use members make of their cooperative service to purchase farm supplies or market farm products and their participation in the affairs of G.L.F. in their local communities. The third part of the leg is member-ownership. Only by having a large body of stockholders, with sufficient investment on the part of each so that they feel a sense of owner-

ship and responsibility, can the cooperative maintain strong, steady growth.

3. Education

Proper training of employees is vital to sound operation. G.L.F. employees must not only be good operators but must be steeped in the belief in and love of agriculture. One of the most valuable assets farmers will have when the war is over is the group of hundreds of trained G.L.F. men (many of whom are now in service) whose loyalty and effort will be devoted to Northeastern farmers.

4. Research

Farmers are building G.L.F. not just for today but for continuing service. In order to keep this cooperative abreast of the times, a constant research program is carried on not only for perfecting commodities but for developing better methods of performing community services. Such a research program will keep G.L.F. moving ahead and will point out to management and directors the way it must go.

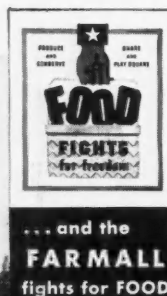
Cooperative G.L.F. Exchange Inc. **G.L.F.** Ithaca, N. Y.

"THE FARMALL SYSTEM"

Prime Mover ...for the Nation's Fighting Farms!



Cultivation like this is an outstanding FARMALL job. Notice how the plants, even at this height, are not damaged by the equipment, yet cultivating is clean as a whistle.



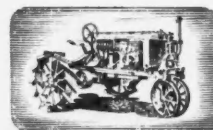
For more than two years this country has been arming, farming, and fighting its way to Victory. American farmers are working as they never have worked before to supply all the food that is needed for the nation, for the Armed Forces, and for our Allies. On their farms is more mechanized equipment than any other nation possesses!

Hundreds of thousands of tractors and all the machines that go with them are a major resource of the United States. They are proof of the fact that between two world wars this country armed its agriculture.

The foundation of this wartime armor is the FARMALL SYSTEM, a way of power farming practiced by more farmers than any other method. The heart of this system is the sturdy FARMALL Tractor, the *prime mover* on power jobs throughout rural America. For twenty years it has been the most popular tractor for one basic reason. The FARMALL design makes possible the most efficient working units of machines and power for farms of every size and kind.

There will be more new FARMALLS this year, but still not enough to go around. Your International Harvester dealer will help you work out the most efficient way to raise more of the food that fights for freedom. He's your supply man for the entire FARMALL SYSTEM.

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The Original Farmall - Born in 1905

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This is the tractor that was designed at the start as the *power* half of an implement-tractor unit. Every improvement in 20 years of constant development has increased the efficiency of the implement-tractor team. Today the FARMALL leads because it powers the most productive mechanized team on farms everywhere.

It's FARMALL
THAT LEADS THE WAY **TODAY!**